

soyabella™

Automatic Soymilk Maker and Coffee Grinder

MODEL SB-130/ SB-132



OWNERS MANUAL

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before use.
2. To protect against risk of electrical shock, do not immerse the electric cord, plug, or motor base in water or other liquids.
3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. Remove the plug by gripping the plug body and pulling out of the outlet. Never yank or twist cord to unplug the unit.
4. Close supervision is necessary when any appliance is used by or near children.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord/plug, after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical, or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
10. To disconnect, wait until motor stops before removing plug from the electrical outlet.
11. Do not operate unattended. Make sure the motor stops completely before disassembling. Unplug after each use.

SAVE THESE INSTRUCTIONS

PRODUCT DIAGRAM



FEATURES

- Fully automatic processing.
- Ability to achieve outstanding results with dry or soaked ingredients.
- Patented, helical grinding blade with serrated edge, capable of grinding dried beans and grains for rich, smooth consistencies.
- Micro-processor-controlled cooking adjusts time and temperature to produce perfect results every time.
- Stainless steel baskets with precision perforated screens for increased flow rate and well balanced milk-making.
- Multi-function protective circuitry assures against overheating, overflowing, and empty tank operation.
- Easy to clean, outboard heating element for trouble-free operation.
- Smart indicator light changes from red to green to indicate process completion.
- Easily converts to a coffee grinder and dry food mill with the included grinder cup.



OPTIONAL PARTS FOR SB-130



Stainless Steel Lid



Tofu Maker Kit

* Above are included as Standard Accessories in SB-132

OPERATING INSTRUCTIONS

A. PRECAUTIONS:

1. Do not use Soyabella to reheat cold pastes.
2. Do not dip the head unit into water or pour water over the electrical components.
Do not let water enter the moisture-evaporating hole. (Use wet cloth to clean the head unit)



3. Do not dip the stainless-steel chamber into water or get the underside of the base or the handle section wet.
4. Be sure the Upper Plug and the Power Plug Receptacle are dry before connecting.
5. Unauthorized disassembly of the head will void the warranty.
6. Be careful with the grinding blade components when cleaning.
7. Do not touch the stainless-steel parts before they have cooled completely.
8. The stainless steel chamber can get very hot during operation. Avoid touching the stainless-steel chamber while machine is in use. (Pay particular attention when children are present).
9. Do not operate with a damaged power cable.
10. Always use a grounded outlet with the power plug.

Be sure to remove all three rubber plug covers before plugging the power cord into the electrical outlet.

B. MAKING SOYMILK:

Follow these instructions to make fresh soy milk, nut milk, or rice milk.

1. **Soak soybeans:** Use the measuring cup and take a full cup of dry soybeans (2.5oz – 3.5oz., 70g – 95g). Rinse soybeans thoroughly and leave to soak for 4-6 hours or overnight.
 - TIP: When soaking the beans, put beans directly into the milk screen and place the screen into the utility cup. Pour water into the utility cup to soak the beans and let it sit.*
2. **Add water to stainless steel chamber:** Fill the stainless-steel chamber with water so that water level is between the upper and lower water-level lines. You can control the consistency of the soybean milk by adding more or less water. You may add warm water to shorten the processing time. Do NOT add water over 104°F (40°C).
3. **Load soybeans and attach the milk screen to the head unit:** Drain the soybeans and load them into the milk screen. Attach the milk screen to the head unit by moving the blade in a side-to-side motion to allow the screen to slide properly into place. Lock the milk screen by turning it counter-clockwise (markings on the milk screen indicate the proper lock and unlock directions).
 - CAUTION: BE SURE THE SCREEN IS PROPERLY LOCKED IN PLACE! If the screen becomes loose during operation, the spinning blade could damage the screen.*
4. **Assemble machine and run MILK function:** Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the power cord into the power plug receptacle, and connect the other end to a wall socket. Soyabella will beep and a red light will flash. Press the “MILK” button on the head unit, and the red light will turn solid. The cycle will take approximately 15 minutes. When finished, the indicator light will blink green, and the machine will beep.
5. **Pour milk and enjoy:** Unplug the base unit. Lift the head unit from the stainless steel chamber. When removing the head unit, do not touch the screen, as it will be hot. Make sure that all milk drains from the screen before moving the head unit away from the stainless steel chamber. Place the head unit with the screen still attached into the utility cup to cool, making sure that the handle under the steel screen fits within the corresponding groove in the plastic utility cup. Carefully pour milk from the stainless steel chamber.
 - CAUTION: Soymilk will be hot. Allow milk to cool before serving.*
 - TIP: Add your favorite ingredients to flavor your soymilk. Add a pinch of sea salt, or brown sugar, vanilla - any other flavors you like.*
 - Note: To avoid protein build-up, clean the milk screen as soon as possible. See page 12 for cleaning instructions.*

OPERATING INSTRUCTIONS

C. MAKING RAW NUT MILKS:

- 1. Soak nuts:** Use the measuring cup and take a full cup of dry nuts. Rinse thoroughly and leave to soak overnight, or for at least 4 hours.
 - TIP: When soaking the nuts, put them directly into the milk screen and place the screen into the utility cup. Pour water into the utility cup to soak the nuts and let it sit.*
 - TIP: Soyabella will work fine even if you do not soak the nuts. However, we always recommend soaking nuts and beans before making milks in order to maximize health benefits.*
- 2. Add water to stainless steel chamber:** Fill the stainless-steel chamber with water so that the water level is between the upper and lower water-level lines.
- 3. Load nuts and attach the milk screen to the head unit:** Load nuts into the Milk Screen. You may add a little bit more soaked nuts if you want thicker milk. Attach the Milk Screen to the head unit by moving the blade in a side-to-side motion to allow the screen to slide properly into place. Lock the Milk Screen into place by turning it counter-clockwise.
 - CAUTION: BE SURE THE MILK SCREEN IS PROPERLY LOCKED IN PLACE! If the Milk Screen becomes loose during operation, the spinning blade could damage the Milk Screen!*
- 4. Assemble machine and run MILL function:** Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the power cord into the power plug receptacle, and connect the other end to a wall socket. Soyabella will beep and a red light will flash. Press the "MILL" button on the head unit, the red light will turn solid, and Soyabella will run through a 10 second grinding cycle. After about 3 seconds, the red light will flash. Repeat this procedure 3-5 times depending on how thick you want the milk.
- 5. Pour milk and enjoy:** Unplug the base unit. Lift the head unit with the screen from the stainless steel chamber. Make sure that all the milk drains from the screen before moving the head unit away from the stainless steel chamber. Place the head unit with the screen still attached into the utility cup. Carefully pour milk from the stainless steel chamber.
 - TIP: Add your favorite ingredients to flavor your favorite nut milk. Add a pinch of sea salt, or try agave nectar, evaporated cane juice, vanilla, or any other flavors you like.*
 - Note: To avoid protein build-up, clean the screen immediately after use. See page 12 for cleaning instructions.*

D. MAKING RICE PASTE:

1. **Soak rice:** Use the measuring cup and take a full cup of dry rice (4 oz. or 115g). Rinse thoroughly and leave to soak. Soak rice for 30 minutes.
2. **Add water to the stainless steel chamber:** Add water to the stainless steel pitcher between the upper and lower water-level lines.
3. **Load rice and assemble the machine:** Drain the rice and load it into the special rice paste screen. Attach the rice paste screen to the head unit by moving the blade in a side-to-side motion to allow the screen to slide properly into place. Lock the rice paste screen by turning it counter-clockwise (markings on the screen indicate the proper lock and unlock directions).
 - **CAUTION:** BE SURE THE SCREEN IS PROPERLY LOCKED IN PLACE! If the screen becomes loose during operation, the spinning blade could damage the screen.
4. **Assemble machine and run PASTE function:** Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the provided power cord into the power plug receptacle found on the main body, and connect the other end to a wall socket. Once plugged in, the soymilk maker will beep and a red light will flash, indicating that the power is on. Choose the paste setting by pressing the "PASTE" button on the head unit, and the red light will turn solid, indicating that the cycle is starting. The cycle will take approximately 15 minutes. When finished, the indicator light will blink green, and the machine will beep.
5. **Unplug the base unit.** Lift the head unit from the stainless steel chamber. When removing the head unit, do not touch the screen, as it will be hot. Make sure that all paste drains from the screen before moving the head unit away from the stainless steel chamber. Place the head unit with the screen still attached into the utility cup to cool, making sure that the handle under the steel screen fits within the corresponding groove in the plastic utility cup. Carefully pour paste from the stainless steel chamber.
 - **CAUTION:** Rice paste will be hot. Allow paste to cool before serving.
 - **Note:** To avoid protein build-up, clean the screen as soon as possible. See page 12 for cleaning instructions.

OPERATING INSTRUCTIONS

E. MAKING SOUPS

Soups can be made in the Soyabella as well; these combinations are quite tasty:

Broccoli / onion

Squash / curried cashews

Carrot / ginger / curried cashews

Potato / leek / garlic

Butternut squash / onion / carrot

Kale / corn

• Making Broths:

Using the paste screen allows the ingredients in the screen to be fully blended and filtered into the broth, creating a clear, but hearty soup base.

- 1. Load ingredients into Paste Screen:** Put 1 small measuring cup of chopped ingredients such as split peas or lentils into the paste screen and attach it to the head unit (turn counter clock wise to firmly attach the screen to the head unit).
- 2. Add water to the stainless steel chamber:** Fill the chamber to the bottom water level line for best results.
- 3. Assemble machine and run PASTE function:** Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the power cord into the power plug receptacle, and connect the other end to a wall socket. Soyabella will beep and a red light will flash. Press the PASTE button, and Soyabella will run through a soup-making cycle that lasts approximately 15 minutes.
- 4. Pour soup and enjoy:** Once the cycle is completed, unplug the base unit. Lift the head unit with the screen from the stainless steel chamber. Make sure that all the soup drains from the screen before moving the head unit away from the stainless steel chamber. Place the head unit with the screen still attached into the utility cup. Carefully pour soup from the stainless steel chamber. Add seasonings to taste, serve, and enjoy.
 •*Note: To avoid build-up, clean the screen immediately after use. See page 12 for cleaning instructions.*

• Making Creamy/Puréed Soups:

You can use Soyabella without any screens to make creamy/puréed soups. Adding all the ingredients into the stainless steel chamber allows all the ingredients to be blended, but not quite fully, so that small pieces are left intact.

- 1. Load ingredients into stainless steel chamber:** Put chopped ingredients into the stainless steel chamber.
- 2. Add water to the stainless steel chamber:** Fill the stainless-steel chamber with water up to the bottom water level line. Be sure not to exceed the lower water level line, as

water can 'spit' out if filled too high.

3. Assemble machine and run PASTE function: Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the power cord into the power plug receptacle, and connect the other end to a wall socket. Soyabella will beep and a red light will flash. Press the PASTE button, and Soyabella will run through a soup-making cycle that lasts approximately 15 minutes.

4. Pour soup and enjoy: Unplug the base unit. Lift the head unit from the stainless steel chamber. Place the head unit into the utility cup. Carefully pour soup from the stainless steel chamber. Add seasonings to taste. Serve and enjoy.

• Making Chunky Soups:

To make heartier soups, you add the ingredients you want blended into the soup into the paste screen. You leave the ingredients you want to remain whole outside of the screen so that they do not get blended.

1. Add water to the stainless steel chamber: Add water to the stainless steel chamber so that it does not pass the lower water level line.

2. Load broth ingredients into Paste Screen: Put a measuring cup of chopped ingredients such as split peas or lentils into the paste screen and attach it to the head unit (turn counter clock wise to firmly attach the screen to the head unit).

3. Add 'chunky' ingredients to the stainless steel chamber: Add chopped ingredients directly to Soyabella's stainless steel chamber. These ingredients will be cooked by the machine, but will not be blended, allowing you to make 'chunky' soups.

4. Assemble machine and run PASTE function: Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the power cord into the power plug receptacle, and connect the other end to a wall socket. Soyabella will beep and a red light will flash. Press the PASTE button, and Soyabella will run through a soup-making cycle that lasts approximately 15 minutes.

5. Pour soup and enjoy: Unplug the base unit. Lift the head unit with the screen from the stainless steel chamber. Make sure that all the soup drains from the screen before moving the head unit away from the stainless steel chamber. Place the head unit with the screen still attached into the utility cup. Carefully pour soup from the stainless steel chamber. Add seasonings to taste. Serve and enjoy.

•*Note: To avoid build-up, clean the screen immediately after use. See page 12 for cleaning instructions.*

OPERATING INSTRUCTIONS

F. GRINDING COFFEE AND OTHER DRY FOODS:

Follow these instructions to grind coffee, nuts, grains, or seeds.

- 1. Load Grinding Cup:** Using the measuring cup, take a full cup of coffee beans, nuts, grains, or seeds and load them into the Grinding Cup.
- 2. Attach the Grinding Cup to the head unit:** Attach the grinding cup to the head unit by moving the blade in a side-to-side motion to allow the grinding cup to slide properly into place. Lock the grinding cup into place by turning it counter-clockwise.
 - CAUTION:** *BE SURE THE GRINDING CUP IS PROPERLY LOCKED IN PLACE!*
If the grinding cup becomes loose during operation, the spinning blade could damage the grinding cup!
- 3. Assemble machine and run MILL function:** Connect the head unit to the stainless steel chamber. Make sure the upper plug slides into the upper plug receptacle on top of the handle. Plug the provided power cord into the power plug receptacle, and connect the other end to a wall socket. Once plugged in, Soyabella will beep and a red light will flash, indicating that the power is on. Choose the grinder setting by pressing the "MILL" button on the head unit, and the flashing red light will turn solid. The grinder will immediately begin milling your ingredients for approximately 10 seconds.
- 4. Enjoy your freshly ground coffee, nuts, grains, or seeds:** Unplug the base unit. Lift the head unit from the stainless steel chamber. Carefully unlock the Grinding Cup by turning it clockwise and remove it from the head unit. Your ingredients are ready to be enjoyed.
 - TIP:** *If further grinding is needed, follow directions from step 2 and run through another cycle.*

G. CLEANING:

Be sure to clean Soyabella thoroughly after every use. Proper cleaning will ensure that Soyabella produces great results for years to come.

•*Note: To avoid protein build-up, clean the screen immediately after use.*



1. Unplug the unit.

2. Place the head unit with the screen still attached into the utility cup to cool, making sure that the handle under the steel screen fits within the corresponding groove in the plastic utility cup. (See photo on left)

•*TIP: For faster cleanup, add cold water to the utility cup to soak the screen.*

3. In order to let the screen cool quickly enough to allow quicker clean-up, use the utility cup to detach the screen from the head unit. Grasp the top of the head unit with one hand, and use your other hand to get a solid grip on the

utility cup. Twist the utility cup in the direction indicated on the screen until the screen is unscrewed from the head unit.

4. The screen will be HOT. Please protect your hands while transferring the pulp to a container for cooking or while throwing it away. After removing the pulp from the screen, place the utility cup (with the screen still inside) under running water until it cools.

5. When it is cool enough, use the scouring pad and cleaning brush to scrub the screen clean with hot, soapy water - this will prevent protein deposits from clogging the holes in the screen. Ensure that the screen is cleaned thoroughly, making sure all holes are open, as a blocked screen can affect the consistency of the milk in future operations. Once protein deposits clog the holes in the screen, it can be extremely difficult to remove them.

TROUBLESHOOTING

Problem	Probable Cause	Solution
Screen slips off head unit	Improperly fitted over threads	Re-secure screen by twisting counter-clockwise
Ingredients not fully ground	Too much or too little in screen	Refill screen to recommended amount
	Not enough water in the chamber	Fill chamber to a level between the two inscribed marks
	Basket screen clogged	Clean with the cleaning brush
Overflow	Too much water in the tank	Adjust water level to within the inscribed marks
	Screen is clogged	Clean with the cleaning brush and hot, soapy water
Alarm doesn't sound	Water level too low	Fill chamber to a level within the inscribed marks
	Water temperature too cold	Warm water to 10°C-40°C (50°F-104°F)
	Motor bearings or shaft clogged	Clean thoroughly
Milk scorches	Not enough ingredients in screen	Try again – use the measuring cup when filling the screen
	Too much ingredients, too little water	Try again – fill water in between recommended fill lines. Use the measuring cup when filling the screen
Milk too thin	Screen clogged	Clean with the cleaning brush and hot, soapy water
	Not enough ingredients	Try again – use the measuring cup when filling the screen
	Ingredients not soaked long enough	Refer to suggestions in operating instructions
Heating, but motor not operating	Check for clogs and operating errors	Power off and restart. Refer to manual for operating instructions
Doesn't activate when buttons are pushed	Water entered inside of head unit	Wait 4-5 days for head unit to dry. Try again

RECIPES

A. BASIC VANILLA SOYMILK:

Make soymilk using Soyabella according to instructions. When soymilk has been made, add:

- 1/2 teaspoon sea salt
- 1 teaspoon vanilla extract
- 3 tablespoons cane sugar

Many flavorings can be added to your soymilk. Don't be afraid to experiment. Besides vanilla extract, try using real maple syrup instead of white sugar. Molasses, brown rice syrup, date sugar, carob powder, and malted barley syrup are some other sweeteners that can be used. A coffee measuring spoon is a good place to start for gauging the amount of powder to use.

Gourmet food stores, health food stores and many coffee emporiums sell syrups to make flavored coffees. These can also be used to flavor soy, rice, and oat milk. Hazelnut, coffee, or mocha are beginners' favorites.

Salty Soy Soymilk doesn't have to be sweet to be tasty. A Chinese recipe calls for plain soy milk being poured into a bowl over a mixture of chopped green onions, salt (use sea salt whenever possible), pieces of dried shrimp, and pickled vegetables.

Black Soybean and Sesame Milk Combine about 60% black soybeans, 25% peanuts, and 15% black sesame seeds (powdered black sesame is readily available in Asian grocery stores), and follow the instructions for making rice paste.

B. RAW NUT MILKS

• Maple Almond Milk

Ingredients: 1 measuring cup of soaked/rinsed almonds (2.5 oz), 0.8 L of filtered water (fill to the lower line in chamber), 2-5 tbs. maple syrup (grade B is best), 1 tsp. vanilla (non-alcoholic is the best), 1-2 pinches of sea salt.

Instructions:

1. Fill the chamber with 0.8 L of filtered water (to the lower line).
2. Fill the milk screen with soaked almonds – and attach to the head unit (turning counter clock wise) making sure it is secure.
3. Follow instructions for making RAW nut milk.
4. Pour the unflavored almond milk into a container (quart jar, pitcher, etc.) and mix maple syrup, vanilla, and sea salt into milk.
5. Chill before serving.

RECIPES

• Sunny Sunflower Milk

Ingredients: 1 small measuring cup of soaked / rinsed sunflower seeds (2.5 oz.), 0.8 L filtered water (fill to the lower line in chamber), 2-5 tbs. agave nectar, 1-2 fresh or frozen banana, dash of nutmeg, 1-2 pinches of sea salt.

Instructions:

1. Fill the chamber with 0.8 L of filtered water (to the lower line).
2. Fill the milk screen with the soaked sunflower seeds – and attach to the head unit (turning counter clock wise) making sure it is secure.
3. Follow instructions for making RAW nut milk.
4. Pour the unflavored sunflower seed milk into a blender, add agave nectar, banana, nutmeg, and sea salt. Blend until smooth.
5. Serve and enjoy.

• Thanksgiving Milk

Ingredients: 1 measuring cup of soaked/rinsed pumpkin seeds (2.5 oz.), 1 measuring cup of soaked/rinsed sesame seeds, 0.8 L filtered water (fill to the lower line in chamber), 2-5 tbs. maple syrup (grade B), dash of pumpkin spice, 1-2 pinches of sea salt.

Instructions:

1. Fill the chamber with 0.8 L of filtered water (to the lower line).
2. Add soaked pumpkin seeds and sesame seeds to the milk screen.
3. Follow instructions for making RAW nut milk.
4. Add maple syrup, pumpkin spice.
5. Chill, serve, and enjoy.

C. HOT SOUPS AND PORRIDGES

Helpful Hint! If you need to mix in seasonings once the soup base has been made in Soyabella, you can add the seasonings to the stainless steel chamber, attach the head unit with no screen attached, and run the MILL function for a quick 10-second mix! If you want to mix it more thoroughly, run it through the MILL function a 2nd or 3rd time!

• Onion Broccoli Soup

Ingredients: 1 diced small red or yellow onion, 1 cup broccoli florets, 1 sliced small carrot, 0.8 L water, 1 tsp. Pepper, 1-2 tsp. sea salt, pinch of grated nutmeg, dash of olive oil, fresh parsley (for garnish).

Instructions:

1. Add onion, broccoli, carrot, and pepper into the stainless steel chamber.
2. Add water so that the water level is at the lower level line.
3. Follow instructions for making Creamy/Puréed Soup.

4. Stir in the remaining seasonings, adding the olive oil last.

5. Serve hot, garnished with minced fresh parsley.

* You can thicken this soup by adding Red Star Nutritional Yeast, or parmesan cheese.

* This is a very tasty soup - perfect for a cold winter day!

• Potato Leek Soup

Ingredients: 1 leek washed and sliced, 1 cup diced potatoes, 3 cloves garlic, 0.8 L water, 1 tsp. pepper, 2-3 tsp. red miso, 1 tsp. sea salt, pinch of chili seasoning, dash of sesame oil, fresh lemon juice, onion chives.

Instructions:

1. Add leek, potatoes, garlic, and pepper into Soyabella's stainless steel chamber
2. Add water until the water level reaches the 0.8 L line (lower line) inside the boiling chamber.
3. Follow instructions for making Creamy/Puréed Soup.
4. Stir in the remaining seasonings, adding the sesame oil last.
5. Serve hot, garnished with minced onion chives and lemon juice.

• Curried Squash Soup

Ingredients: 2 green zucchini sliced, 1 cup SunJewels Organics Curried Cashews, 0.8 L water, 1 tsp. poultry spice, 1-2 tsp. soy sauce, 1 tsp. sea salt, pat of butter for each serving, fresh basil (for garnish).

Instructions:

1. Add zucchini, curried cashews, and poultry spice into Soyabella's stainless steel chamber.
2. Add water until the water level reaches the 0.8 L line (lower line) inside the boiling chamber.
3. Follow instructions for making Creamy/Puréed Soup.
4. Stir in the remaining seasonings.
5. Serve hot, garnished with a pat of butter and a pinch of minced fresh basil.

Helpful Hint!

Another great addition to this soup is grated parmesan cheese. Curried cashews make a perfect broth for this soup. If you want a creamier broth and chunkier soup, put the cashews (only a small measuring cup, 2.5oz) into the milk screen and cook it that way. The squash is not blended, but the cashews are.

• Winter Wonderland Soup

Ingredients: 1 small white or yellow onion, 1 cup sliced yam (leave skin on), 1 cup sliced (seeded) Kabocha squash (leave skin on), water, 1 tsp. fresh ginger root – sliced, 1-2 tsp. soy sauce, 1 tsp. sea salt, dash of grated nutmeg and cinnamon.

Instructions:

1. Place the sliced onion, yam, Kabocha squash, and ginger root into Soyabella's stainless

steel chamber.

2. Add enough water to reach the 0.8 L mark.
3. Follow instructions for making Creamy/Puréed soup.
4. Mix in soy sauce and sea salt.
5. Serve hot, garnished with nutmeg and cinnamon.

*This soup can be thickened by adding grated raw yams.

*The ginger root adds 'warmth' to the flavor and body of this winter soup – a tummy warmer for a cold winter's day.

• **Curried Creamy Mushroom Soup**

Ingredients: 1 cup (8 oz) SunJewels Organics curried cashews, 2 cups sliced mushrooms, water, 1 tsp. pepper, 1 tsp. poultry spice blend, 1 tsp. sea salt, pinch curry powder, pat of butter, fresh parsley for garnish.

Instructions:

1. Add cashews, mushrooms, and pepper into Soyabella's stainless-steel chamber.
2. Add enough water to reach the .8 L mark
3. Follow instructions for making Creamy/Puréed Soup.
4. Mix in the poultry spice, sea salt, curry powder and add the butter last.
5. Serve hot garnished with minced parsley.

*This soup is enhanced by the butter, or you could use olive oil as an alternative.

• **Raw Raw for Squash Soup**

Ingredients: 2 cups sliced mushrooms, 1 cup SunJewels Organics curried cashews (8 oz), water, 1 tsp. poultry spice, 1-2 tsp. soy sauce, 1 tsp. sea salt, 1/2 cup grated raw zucchini for each serving, 1 pat butter for each serving.

Instructions:

1. Place the mushrooms, curried cashews, and poultry spice into Soyabella's stainless steel chamber.
2. Add enough water to reach the 0.8 L mark.
3. Follow instructions for making Creamy/Puréed Soup.
4. Mix in the soy sauce sea salt and butter.
5. Serve hot, adding the raw grated zucchini last – 1/2 cup for each 8 oz of soup 'broth'.

*The blend of cooked and raw thickens the soup and adds another level of nutrients as well as flavor.

• **Raucous Rye Porridge**

Ingredients: 1 measuring cup (2.5 oz) soaked/rinsed raw almonds, 1 cup rye flakes,

2 cups filtered water, 1-3 tbs. maple syrup (grade B), 1 dash pumpkin spice or cinnamon and nutmeg, 2 pinches of sea salt.

Instructions:

1. Fill the chamber with 2 cups of filtered water.
2. Add rye flakes into Soyabella's stainless steel chamber.
3. Fill the milk screen with the almonds, and securely attach to the head unit.
4. Follow instructions for making Chunky Soup.
5. Pour the unflavored porridge into a bowl and mix in the remaining ingredients.
6. Serve while still warm – adding an additional dash of Pumpkin spice (or cinnamon and nutmeg) on top of each serving.

• **Merry Millet Porridge**

Ingredients: 2 cups filtered water, 1 1/2 cup millet (soaked overnight, rinsed), 1 1/2 measuring cup (3.75 oz) of soaked/rinsed sunflower seeds, 1/2 tsp. cinnamon, pinch of cardamom, 1-3 tsp. maple syrup (grade B), pinch of sea salt, a pat of butter, handful soaked raisins.

Instructions:

1. Pour the millet and water into Soyabella's stainless steel chamber.
2. Fill the milk screen with the sunflower seeds.
3. Follow instructions for making Chunky Soup.
4. Pour the unflavored porridge into a bowl.
5. Mix in cinnamon, cardamom, maple syrup, and sea salt.
6. Serve while still warm – adding a pat of butter to each bowl, garnishing with raisins and a dash of cinnamon on top of each serving.

• **Brown Rice and Pine Nut Porridge**

Ingredients: brown rice - 2 measuring cup, pine nuts - 1 measuring cup, water - 1.3 L, salt and seasonings, for flavor.

Instructions:

1. Soak brown rice for 4-6 hours or overnight.
2. Add brown rice and pine nuts directly into Soyabella's stainless steel chamber.
3. Add water to stainless steel chamber until the water level reaches the 0.8 L line.
4. Follow instructions for making Creamy/Puréed Soup.
5. Once cycle is complete, add water until it reaches the 1.3 L line.
6. Re-attach head unit and press "MILL" button. Once the grinding cycle is over, press the "MILL" button once more.
7. Add salt and seasonings for flavor.

* Try adding more pine nuts on top of your porridge to add a delicious crunch.

RECIPES

D. TRADITIONAL CHINESE RECIPES

The following additional recipes are common Chinese recipes. Many of the ingredients can be found in Asian markets.

• Five Bean Milk

Ingredients: soybean 1.4oz (40g), black soybean 0.4oz (10g), snap bean 0.4oz (10g), pea 0.4oz (10g), pignut 0.4oz (10g), water 33.8 fl. oz (1000ml).

1. Soak beans for 6-8 hours and clean to prepare for use.
2. Follow instructions for making soybean milk.

• Salty Soybean Milk

Ingredients: soybean 2.5oz (70g), water 33.8 fl oz (1000ml), pickled vegetable 0.5oz (15g), chopped green onions, dried small shrimp, sauce, salt, etc. for flavor.

1. Soak the soybeans for 6-8 hours and mince the pickled vegetables. Clean to prepare for use.
2. Follow instructions for making soybean milk.
3. Add the flavoring of the pickled vegetable pieces, chopped green onions, dried small shrimp and salt to a bowl, pour the hot soybean milk into the bowl and enjoy.

• Soybean and Malt Sugar Drink

Ingredients: soybean 2.8oz (80g), water 33.8 fl oz (1000ml), malt sugar 1.8oz (50g).

1. Soak the soybeans for 6-8 hours and clean. Unfreeze the malt sugar by placing it into boiled water.
2. Follow instructions for making soybean milk. Add the malt sugar and enjoy.

• Soybean and Yam Rice Porridge

Ingredients: soybean 1.2oz (35g), water 33.8 fl oz (1000ml), rice 0.5oz (15g), black rice 0.5oz (15g), yam 0.5oz (15g) and white sugar.

1. Soak the black soybeans for 6-8 hours and clean to prepare for use.
2. Follow instructions for making soybean milk.
3. Cut yams into small pieces. Boil yams with rice, black rice, and soybean milk for 10-15 minutes and enjoy.

• Black Soybean and Sesame Milk

Ingredients: black soybean 1.8oz (50g), peanut 0.5oz (15g), black sesame 0.2-0.4oz (5-10g), water 33.8 fl oz (1000ml).

1. Soak the black soybeans and the peanuts for 6-8 hours and clean to be prepared for use.
2. Load milk screen with soaked black soybeans, peanuts, black sesame, and follow instructions for making soybean milk.

• Peanut and Soybean Milk

Ingredients: milk 7.1oz (200g), peanut 1.4oz (40g), soybean 1.4oz (40g), water 27.1 fl oz (800ml).

1. Soak the soybeans and the peanuts for 6-8 hours and clean to prepare for use.
2. Load milk screen with soaked soybeans and peanuts. Add water and milk to the chamber and follow instructions for making soybean milk.

• Red Jujube and Green Soybean Milk

Ingredients: red jujube (non-putamen) 0.5oz (15g), green soybean 0.7oz (20g), soybean 1.4oz (40g), white sugar 1.8oz (50g), water 33.8 fl oz (1000ml).

1. Soak the soybeans and the green soybeans for 6-8 hours and clean to prepare for use.
2. Wash the red jujube and load into the milk screen with the soaked beans. Follow instructions for making soybean milk.
3. Add sugar, if desired, and enjoy.

• Red Jujube and Lotus Seed Milk

Ingredients: red jujube (non-putamen) 0.5oz (15g), lotus seed 0.5oz (15g), soybean 1.8oz (50g), white sugar 1.8oz (50g), water 33.8 fl oz (1000ml).

1. Soak the soybeans for 6-8 hours and clean to prepare for use.
2. Soak the lotus seeds in boiled water until they become soft.
3. Load the cleaned red jujube, soaked soybeans, and lotus seeds to the milk screen and follow instructions for making soybean milk.
4. Add sugar, if desired, and enjoy.

• Walnut and Almond Milk

Ingredients: almond 2.1oz (60g), walnut seed 0.5oz (15g), water 33.8 fl oz (1000ml).

1. Soak walnuts and almonds for 6-8 hours and clean to prepare for use.
2. Load walnuts and almonds into milk screen and follow instructions for making soybean milk.

• Peanut Milk

Ingredients: peanut 2.8oz (80g), water 33.8 fl oz (1000ml).

1. Soak the peanuts for 6-8 hours and clean to prepare for use.
2. Load soaked peanuts to the milk screen and follow instructions for making soybean milk.

RECIPES

Honey Black Sesame Milk

Ingredients: honey 1 tbsp, black sesame 0.7oz (20g), soybean 2.1oz (60g), water 33.8 fl oz (1000ml).

1. Soak soybeans for 6-8 hours and clean to prepare for use.
2. Load soybeans and black sesame to the milk screen and follow instructions for making soybean milk.
3. Add honey and enjoy.

Soybean Residue Biscuit

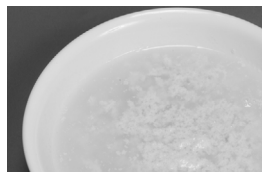
Ingredients: 2 or 3 eggs, 14.1oz (400g) of flour, 14.1oz (400g) of soybean residue, 14.1oz (400g) of water.

1. Mix all of the ingredients and season to taste with salt or sugar.
2. Fry in a frying pan and enjoy.

Tofu

Ingredients: soymilk, tofu coagulator [may substitute with Nigari (natural magnesiumchloride) or natural calcium sulfate]

1. Slowly stir in 1 package of tofu coagulator to your soymilk.
Cover the container and let sit for ~20 minutes.
Your soymilk will separate into curds and whey.
2. Prepare your tofu mold by lining it with cheesecloth.
Once your soymilk has separated into curds and whey, pour it into the tofu mold. Fold over excess cheesecloth on top of the tofu and press out excess water.
3. Place a weight (3-5 lbs) on top of the tofu mold lid and let sit for another 20 minutes.
4. Take out of the mold and enjoy!



WARRANTY

We warrant to you, the end-user customer who has properly registered after purchasing the Soyabella Soymilk Maker for a valuable consideration, that the parts and motor will be free from defects in materials and workmanship for a period of 2 years from the date of purchase. Warranty does not cover normal wear and tear.

In order for you to receive the benefits of this warranty, you are required to complete and mail the warranty registration card, containing all the requested information, to us within ten (10) days following the purchase of your Soyabella Soymilk Maker.

- 1.** No warranty will be provided until after we have actually received the enclosed warranty registration card or online registration, containing all the requested information, within ten (10) days of the date of original purchase. The warranty is valid only for the original purchaser. This warranty is non-transferable.
- 2.** If Soyabella exhibits defects while in normal household use, we will, upon our actual receipt of a written notice of such defects from you during the warranty period, at our option, either repair or replace the Soyabella which proves to be defective. However, we have no such obligation to repair or replace until after you have, by insured mail and in protective packaging*, delivered the Soyabella to the location of your service center as set forth. A replacement Soyabella may be either new or like new. The replacement Soyabella may contain re-manufactured or reconditioned parts, which are equivalent to new in performance or may have been subject to incidental use.
- 3.** We do not warrant that the operation of the Soyabella will be uninterrupted or error free. In no event shall our liability exceed the retail value of the Soyabella.
- 4.** All warranty and repair services must be performed at a warranty service center, which is located within the country where the machine was originally purchased. However, in the event that: [i] the machine must be serviced at a service center that is not located within the country where the machine was purchased; or [ii] there is no service center within the country where the machine is located and must be shipped to a service center in another country, then those service centers are responsible for the parts and service only, and any and all costs relating to the shipping, delivery and handling of the machine to and from those service centers shall be the sole responsibility of the owner.

WARRANTY

This warranty does not cover defects resulting from:

- [a] failure to operate the Soyabella in accordance with the instructions;
- [b] use of parts or supplies not provided or authorized by the manufacturer;
- [c] negligent, improper or inadequate maintenance;
- [d] service performed or attempted by an unauthorized service person;
- [e] damages, accidental or otherwise, to the Soyabella, which are not directly caused by the manufacturer; or
- [f] damages resulting from abuse, tampering, misuse, commercial use, or unauthorized modification of the Soyabella.

WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO TWO (2) YEARS. In the event that such limitation or exclusion on the duration of an implied warranty is not allowed in the state or county wherein you reside, the above limitation or exclusion will not apply. This warranty gives you specific legal rights and protection, and you might also have other rights that vary from state to state, or country to country.

TO THE EXTENT ALLOWED BY LOCAL LAW, THE REMEDIES IN THIS WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL WE BE LIABLE FOR DIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT, OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE). Some states or counties may not allow the exclusion or limitation of incidental or consequential damages. If you reside in such a state or county, the above limitation or exclusion may not be applicable.

Do not send your Soyabella back to the service center without a return authorization.

*Save Original Shipping Box

please glue here to seal

IMPORTANT!**Soyabella™ Automatic Soymilk Maker
Registration Form**

Please fill out and return within 10 days to register your product. Registration ensures that you receive timely service should any warranty service be needed for your machine.

For faster registration, register your product at www.soyabella.com!

1. Personal Information

Mr.____ Mrs.____ Mis.____ Miss____
First Name____ Last Name____
Address____
City____ State____ Zip____ - ____
Telephone____ - ____ - ____
Email____

2. Dealer Information

Dealer:____
Address____
City____ State____ Zip____ - ____

3. Product Information

Model Number____ Serial____
Number____
Date of Purchase____
Month Day Year

please
stamp
here

Soyabella™ Registration

TRIBEST CORPORATION

P.O. Box 4089
Cerritos, CA 90703

WHEN YOU NEED SERVICE

In the unlikely event that you do need service on your Soyabella, or if it fails to function properly while within the warranty period (normal household operation only) - contact the nearest authorized Soyabella Service Center. PLEASE FOLLOW THE INSTRUCTIONS BELOW:

SERVICE CENTER

USA: Tribest Corp. 14109 Pontlavoy Ave., Santa Fe Springs, CA 90670, USA

TEL: 562-623-7150; 888-254-7336. FAX: 562-623-7160

EMAIL: service@tribest.com WEBSITE: www.tribest.com

- Call to obtain a return authorization number to send your unit or part back to the service center. Explain the problem you are experiencing.
- Pack your Soyabella or part securely in the original shipping box. Make sure all necessary parts are enclosed.
- Securely seal the shipping box with strapping tape.
- Address the box to the service center. Be sure to put your return address and the Return Authorization Number on the outside of the package.
- Tribest will not be responsible for items lost or damaged in transit. It is always wise to insure the package against possible damages or loss in transit.
- Ship prepaid. Tribest will refuse any packages not sent prepaid.

PLEASE WRITE DOWN THIS INFORMATION AND KEEP FOR YOUR RECORDS.

Model #

Serial#

Date Warranty Mailed

Technical Specifications

Power	120V/60Hz (USA)	■
	230V/50Hz (Europe/Asia)	■
Motor Power	220W	
Rated Power Consumption	750W	
Motor Rotation Speed	11000 rpm	
Water Capacity	0.8~1.3L (Approximately 1 quart)	
Soybean Consumption	50~70g (Approximately 1/3 cup)	
Power Consumption	0.2kwh/pot	
Applicable Standards	GB 4706.1-1992, GB 4706.1-1998, GB 4706.19-1999 GB4706.30-2002, EN.55014-1:2000+A1:2001+A2:2002, EN 55014-2:1997+A1:2001, EN61000-3-2:2000, EN61000-3-3:1995+A1:2001	

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